



# Our Lady of Peace

Retirement Community

751 Hillsdale Drive • Charlottesville, Virginia 22901 • 434-973-1155



## New York, New York!

A number of our residents hail from the Big Apple! Our Lady of Peace hosted a New York themed happy hour with New York style pizza, cheesecake and Manhattans!



OLOP Residents enjoying our Big Apple Happy Hour!



Sue Corney and Life Enrichment Leader, Troy Johnson

Life Enrichment Leader Staci Beverage and Sue Corney



2 ounces rye whiskey  
1 ounce sweet vermouth  
2 dashes Angostura bitters  
Garnish: Branded cherry or lemon twist



Sam Muntner holding a photo of himself, as a teen playing baseball in NY.





Marilyn  
Randels



Sandy  
Richardson

## Snowballs and Snacks

We don't let the cold weather keep us down! We hosted an indoor snowball fight and pie social for residents.

Residents were able to enjoy a slice of homemade pie, hot drinks and have fun with our indoor "snowballs."



Ruth Haverstrom  
and Eileen  
Bracuti join  
in the fun.



S.K. Park

## Hear those Sleigh Bells

This holiday season our residents bundled up for horse and carriage rides complete with sleigh bells! This festive outing celebrates the holiday tradition of taking a horse-drawn carriage ride to enjoy the beautiful decorations!



Janet Snyder  
with Doc!



Nurse Tonya enjoys a  
moment with Charlie Banks.

From left. Laurie Johnson, Doris Bitley and Bickie Tindall, enjoy the festivities and beautiful decorations during our horse and carriage rides.





# Chili Cook-off!

Our Lady of Peace hosted a chili cook off with residents able to taste different chili recipes and vote on the winner. Community Relations Coordinator Lori Madison won the big prize this year!

| INGREDIENTS                                                                                                                                                                                                                                                                                                                                                                                                                              | DIRECTIONS                                                                                                                                                                                                                                                                                         |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> <li>• 2 - large boneless skinless chicken breasts</li> <li>• 1 - 15 ounce can black beans, drained</li> <li>• 1 - 15 ounce can sweet corn</li> <li>• 1 - 10 ounce can Rotel tomatoes</li> <li>• 1 - 1 ounce packet Ranch dressing mix</li> <li>• 1 tsp. Cumin</li> <li>• 1 tbsp. Chili powder</li> <li>• 1 tsp onion powder</li> <li>• 1 ½ cream cheese</li> <li>• ½ packet taco seasoning</li> </ul> | <p>Add all the ingredients to a slow cooker, gently mix, cover, and cook on <b>LOW</b> for 6-8 hours (or high 3-4 hours). Remove chicken from the slow cooker and shred using two forks. Stir chicken back into the chili and serve with sour cream and shredded cheddar cheese on top. Enjoy!</p> |




2024 Winning Chili Recipe courtesy of Lori Madison.

## The Coordinated Services Management Community Family

**Chesterbrook Residences**  
*Residential Living, Assisted Living*  
Falls Church, Virginia • 703-531-0781

**Marian Manor**  
*Assisted Living, Intensive Assisted Living*  
Virginia Beach, Virginia • 757-456-5018

**Mennowood**  
*Independent Living, Assisted Living, Memory Care*  
Newport News, Virginia • 757-249-0355

**Our Lady of Hope**  
*Assisted Living, Memory Care, Intermediate & Skilled Nursing Center*  
Richmond, Virginia • 804-360-1960

**Our Lady of Perpetual Help**  
*Extensive Assisted Living, Memory Care, Nursing Center*  
Virginia Beach, Virginia • 757-495-4211

**Our Lady of the Valley**  
*Assisted Living, Memory Care, Intermediate & Skilled Nursing Center*  
Roanoke, Virginia • 540-345-5111

**Potomac Place**  
*Assisted Living, Memory Care*  
Woodbridge, Virginia • 703-494-3817

**St. Mary's Woods**  
*Residential Living, Assisted Living*  
Richmond, Virginia • 804-741-8624

**Tall Oaks Assisted Living**  
*Assisted Living, Memory Care*  
Reston, Virginia • 703-834-9800

# Holiday Spirit at Our Lady of Peace

Our annual Christmas party is always full of festive décor, holiday treats, and fun giveaways! Residents participated in the holiday gift basket raffle and enjoyed the Christmas fellowship.

Wayne Gammon shares a sweet mistletoe kiss with his wife Jodi.



Yvette shares a dance and a serenade by singer Dick Orange.



Resident Jenny Ryalls with her Christmas prize!



John Horan and his wife Judy were in the holiday spirit!



# Time for Tea!

Our Tea Social is a cozy warm event that includes hot tea and cookie decorating!

*Did you know:* Tea is believed to have arrived in Europe thanks to a Portuguese Jesuit priest named Jasper de Cruz. He visited China in 1590 when Portugal was granted trading privileges with the country and was allowed to bring some of the plants he discovered with him when he returned home.



Residents Ray Reed and Charlie Banks spend quality time together during the Tea Social.



Eileen Bracuti and Ruth Haverstrom enjoy cookie decorating!



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751 Hillside Drive  
Charlottesville, VA 22901

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Living Community

